



CRITERION

Sauvignon Blanc

MARLBOROUGH

There's an ideal place for a wine to thrive, a part of the world where soil, water, climate and people come together to create a varietal of singular distinction. Criterion is your guide, the benchmark by which all others are measured.

TASTING NOTES

Bursting with tropical citrus notes that are balanced by undertones of minerality. The flavors open up to a crisp mouthwatering acidity that carries through to a clean finish.

VINEYARDS

Marlborough has been growing grapes since the early 70's and is world-renowned for producing Sauvignon Blanc. The vineyards are located beside the Wairau River where the right balance of long hot days and cool nights provide perfect conditions for this varietal.

FOOD PAIRING

Halibut in lemon butter, oysters, quinoa salad

VARIETAL

Sauvignon Blanc

APPELLATION

Marlborough

OAK

None, Stainless Steel

FERMENTATION METHOD

The wine was fermented 100% in stainless steel tanks.

ALC 12.8%

